



8 MINUTE MANHATTAN-STYLE CLAM CHOWDER

1/4 Cup diced Puget Sound Fresh onion
1/3 Cup diced Puget Sound Fresh bell pepper (not green)
1 Tblsp minced Puget Sound Fresh garlic
1 Cup diced vine-ripened Puget Sound Fresh tomato
1/4 Cup shelled Puget Sound Fresh fava beans
1/4 Cup Puget Sound Fresh corn off the cob
1 Tblsp chopped Puget Sound Fresh parsley
1 Tblsp chopped Puget Sound Fresh oregano
1/2 Cup Puget Sound Fresh white wine
Freshly ground black pepper
1-1&1/2 Lb. small Puget Sound Fresh Manila clams

1. In a large heavy-bottomed stainless steel pot, film the bottom of the pan with olive oil and allow to get hot
2. Add the onions and sauté 2-3 minutes
3. Add the diced pepper and garlic and cook another two minutes
4. Add tomato, herbs, corn, favas, white wine and clams
5. Cover pot with a tight-fitting lid and let steam until clams open
6. Serve and garnish with a sprinkling of black pepper

From: Chef John Neumark, Serafina, Seattle, WA

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